

# Breville®



## twin paddle **bread maker**

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instruction booklet



## READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

This product can be used by children aged 8 years and above, and persons who require supervision, provided:

- they are familiar with the hazards associated with the product, and,
- they receive instruction by a competent person on how to safely use the product.

Children must not play with the product. Cleaning and user maintenance must not be done by children unless they are aged 8 or older and are supervised.

Keep the appliance and its cord out of reach of children less than 8 years old. Bread can burn therefore do not use the appliance near or below combustible materials such as curtains. Never use the appliance below wall cupboards or shelves.

Never operate the appliance by means of an external timer or separate remote-control system.

Do not touch the metal parts of the appliance during use as they may become very hot.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- ⚠ Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors.
- ⚠ Always ensure that hands are dry before handling the plug or switching on the appliance.
- ⚠ Always use the appliance on a stable, secure, dry and level surface.
- ⚠ This appliance must not be placed on or near any potentially hot surfaces (such as a gas or electric hob).
- ⚠ Do not use the appliance if it has been dropped or if there are any visible signs of damage.
- ⚠ Ensure the appliance is switched off and unplugged from the supply socket after use, before fitting or removing parts and before cleaning.
- ⚠ Always allow the appliance to cool before cleaning or storing.
- ⚠ Never immerse any part of the appliance or power cord and plug in water or any other liquid.
- ⚠ Never let the power cord hang over the edge of a worktop, touch hot surfaces or become knotted, trapped or pinched.
- ⚠ Never leave the appliance unattended when in use.
- ⚠ This appliance generates heat during use. Adequate precaution must be taken to prevent the risk of burns, scalds, fires or other damage to persons or property caused by touching the bread pan and other surfaces whilst in use or during cooling.
- ⚠ Never leave the appliance unattended when in use.
- ⚠ Do not restrict or cover the steam vents in the lid and sides of the appliance. Ensure that there is adequate ventilation around the bread maker during operation.
- ⚠ Do not touch moving parts.
- ⚠ Do not use the appliance when it is empty as serious damage may result.



## before first use

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**⚠ Do not immerse the bread maker or power cord and plug in water or any other liquid.**

Before using your breadmaker for the first time, wash the inside of the bread pan and the kneading paddles with hot, soapy water. Rinse and dry thoroughly.

Using a damp cloth or sponge, wipe the interior of the breadmaker, the inside of the lid and the exterior of the breadmaker. Use only a mild detergent solution.

Wash the measuring spoon and measuring cup with hot, soapy water, then rinse and dry them thoroughly.

# features

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**1 Viewing window**

Allows you to check on the progress of your bread during cooking.

**2 Bread pan handles**

Cool touch bread pan handles make the bread pan easy and safe to fit and remove.

**3 Control buttons and LCD display**

**4 Body**

**5 Kneading/mixing paddle (x 2)**

Twin kneading/mixing paddles for optimum performance.

**6 Removable bread pan**

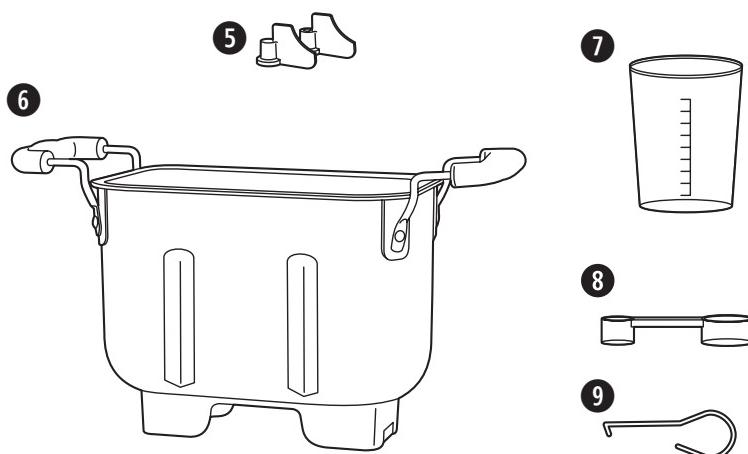
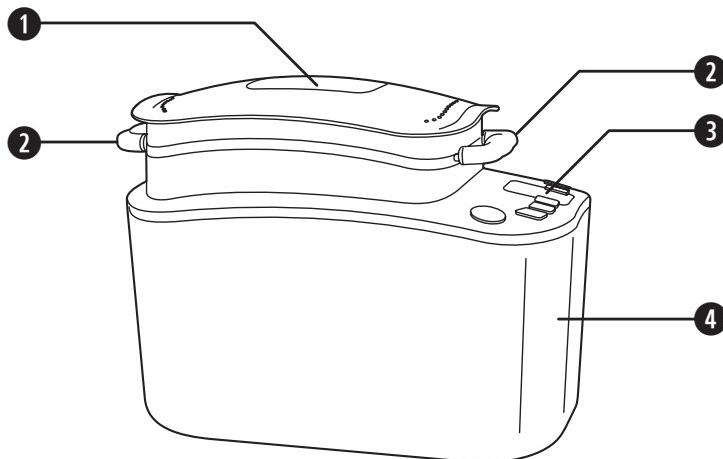
**7 Measuring cup**

**8 Measuring spoon**

Measure for 1 tablespoon or 1 teaspoon

**9 Hook**

Sometimes the kneading/mixing paddles can become stuck in the bottom of the loaf after baking. This hook can be used to remove them.



Due to our policy of continuous improvement, the actual product may differ slightly from the one illustrated in these instructions.

# control panel and display

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## 1 HOME MADE button

Allows you to program your own bread recipes.

## 2 MENU button

Selects one of the preset cooking programs.

## 3 + button

Allows you to increase times and temperatures when you are programming the Home Made recipe feature. Also used in conjunction with the – button to set a delay time period if you don't want your breadmaker to start cooking immediately.

## 4 LCD display

→ This symbol shows the selected loaf size or crust colour

◀ ▶ These symbols show the current program stage

## 5 – button

Allows you to decrease times and temperatures when you are programming the Home Made recipe feature. Also used in conjunction with the + button to set a delay time period if you don't want your breadmaker to start cooking immediately.

## 6 COLOUR button

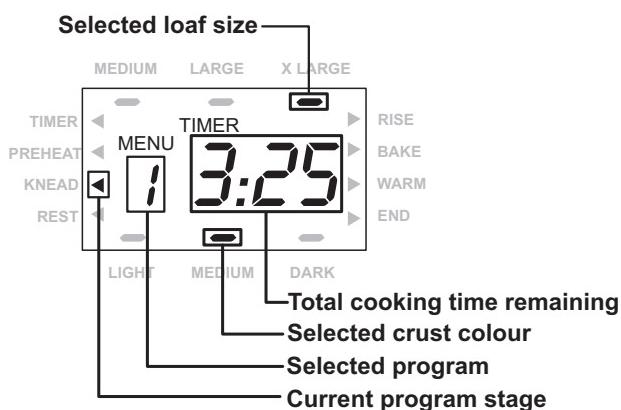
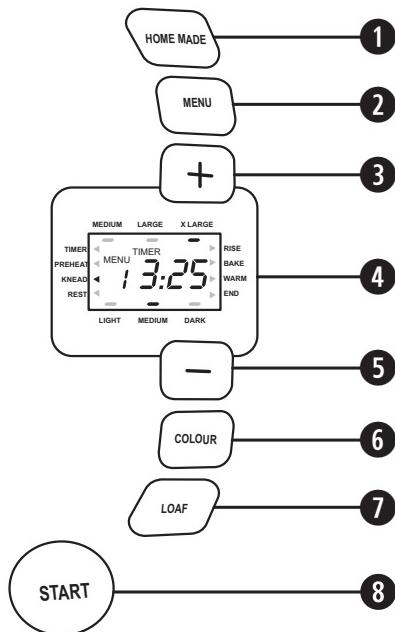
Selects the crust colour Light, Medium or Dark.

## 7 LOAF button

Selects the loaf size.

## 8 START button

Used to stop or start your bread maker.



# control panel and display

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## START

This button is used for starting and stopping the selected program. To start a program, press the **START** button once. A short beep will sound, the colon (:) in the time display will flash and the program will start. All the other buttons on the control panel will be deactivated except the **START** button when the program has begun.

To stop the program, press and hold the **START** button for approximately two seconds. A beep will sound indicating that the program has been stopped.

## MENU

This button is used to select the different programs. Each time it is pressed a short beep will sound and the selected program will change. If you press and hold the button, the menus will cycle through quickly.

1. **White:** This program is primarily used for breads that use white flour, although some recipes may include small quantities of whole wheat flour.
2. **White Fast Bake:** As above but with a reduced cooking time. This program only makes a large size loaf with a medium colour crust.
3. **Whole-wheat:** This program is used for recipes which contain significant amounts of whole wheat or rye flour, oats or bran.
4. **Whole-wheat Fast Bake:** As above but with a reduced cooking time. This program only makes a large size loaf with a medium colour crust.
5. **Crusty White:** This program makes a light crusty loaf in 3 sizes.
6. **Sweet Bread:** Suitable for sweet breads such as raisin, cinnamon, apricot, etc.
7. **Gluten Free:** This program should be used when making gluten free, and yeast free, bread.
8. **Cake:** Make a variety of sweet and savoury home-made cakes with this program. You can use this program to mix and bake cakes.
9. **Dough:** This program only makes the dough and will not bake the final bread. This dough setting is suitable for pizza bases, doughnuts, etc. Remove the dough to shape it then bake it in a conventional oven (or, in the case of doughnuts, deep fry).
10. **Pasta Dough:** This program uses the mixing and kneading function of your bread maker to make pasta dough for use in your own recipes.
11. **Jam:** Use this program to make sweet and savoury jams. The process is a simple case of mixing and heating.
12. **Extra Bake:** This program provides an extra period (10 minutes) of baking. This setting can only be used after a bread making program.
13. **Home Made:** This program allows you to configure each step in the baking cycle so that you can create your own recipes.



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## COLOUR

The colour button allows you to select the colour of the loaf's crust. Choose from LIGHT, MEDIUM or DARK. The default crust colour is medium. The selected crust colour will be indicated on the display.

## LOAF

This button allows you to choose from a MEDIUM (900g), LARGE (1.2kg) or X LARGE (1.4kg) loaf. Note that the total cooking time will vary depending on the size of loaf being cooked. The default setting is X LARGE. The selected loaf size will be indicated on the display.

## + and -

These buttons allow you to change times and temperatures when you are programming the Home Made recipe feature. They also allow you to select a delay time period if you don't want your breadmaker to start cooking immediately.

# using your bread maker

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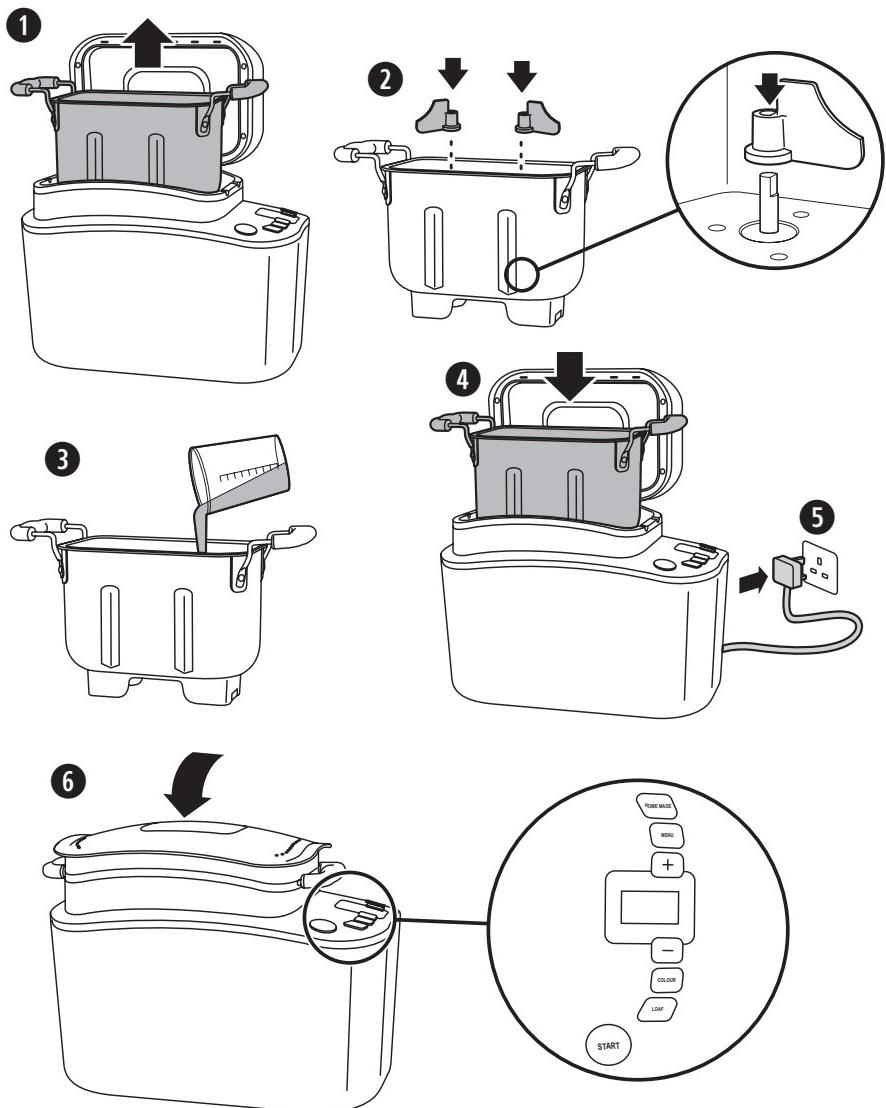
**▲ Never exceed the maximum capacity of your bread maker (1.5kg). Place your bread maker away from direct sunlight, draughts, or heating appliances and radiators. These can adversely affect the operation of your bread maker and spoil the results.**

1. Lift the bread pan out of the bread maker using the handles.
2. Fit the kneading/mixing paddles onto the shaft in the bottom of the bread pan. Each shaft has a flattened side to grip the paddle when it is rotating. Align each paddle with the flat on the shaft and press it down.
3. Pour the liquid ingredients into the bread pan. Add the rest of the ingredients to the bread pan in the order listed in the recipe. Weigh all of your ingredients accurately because incorrect measures will produce poor results.

Do not let the yeast come into contact with the salt or water prior to mixing because this will prevent the dough from rising properly (the water will activate the yeast before the ingredients are properly mixed and kneaded).

When using the delay timer, make a small hollow in the mound of flour and put the dry yeast into the hollow.

4. Fit the bread pan into the bread maker and push it down to lock it into position. Close the bread maker lid.
5. Plug your bread maker in to the mains supply socket. Your bread maker will beep and select the default program (program 1).
6. Press the **MENU** button until the required program is selected. If the program permits, select the loaf size and crust colour using the **LOAF** and **COLOUR** buttons.
7. Press the **START** button. Your bread maker will start to run the selected program. To stop or cancel the program press the **START** button for approximately 2 seconds. Your bread maker will beep and the program will be cancelled.
8. At the end of the baking cycle your bread maker will beep. Unplug your breadmaker and, using oven gloves, lift the bread pan out of your bread maker.
9. Turn the bread out onto a wire rack and leave it to cool for at least 30 minutes.
10. Clean the bread pan and kneading/mixing paddle immediately after use—see **cleaning**.





# using your bread maker

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## Using the delay timer

**⚠ If you are using the breadmaker in hot or humid weather with a delay time greater than 2 hours, there is a danger of the bread rising too quickly. To prevent this, reduce the liquid by one or two tablespoons, increase the salt by  $\frac{1}{8}$  to  $\frac{1}{4}$  of a teaspoon and reduce the sugar by up to one half of the amount indicated in the recipe.**

**Don't use the delay timer for long delay periods if you are using ingredients that do not keep well at room temperatures e.g. milk, eggs, cheese, etc.**

Your bread maker has a built in timer that allows you to delay operation for up to 15 hours. The delay timer cannot be used on certain programs such as the Ultra Fast, Jam, Bake, etc.

1. Prepare your bread maker and add the ingredients as previously described.
2. Make the required settings for program, loaf size and crust colour.
3. Set the timer. Use the + or – buttons until the required time is displayed.

For example, if the time is 8:30 p.m. and you want the bread to be ready at 7.00 a.m., you need to set the timer for a 10 hour 30 minute delay. Use the + or – buttons until 10:30 appears on the display.

4. When the timer is set, press the **START** button. The display will start to count down the time to completion and **◀** will appear next to **TIMER** on the display. The breadmaker will automatically start mixing the ingredients at precisely the right moment and your bread will be ready at the desired time. Once you have pressed the **START** button you cannot alter the timer. If you forget to press the **START** button, the timer will not work.

## Keep warm function

The automatic keep warm function prevents the bread from getting soggy by keeping the baked bread warm for up to one hour after the program has ended. The function stops when the **START** button is pressed or the breadmaker is unplugged from the supply socket.

## Power failure function

If the power to your bread maker is interrupted, for example, by a temporary power cut, your bread maker will keep the program in its memory for up to 8 minutes. If the power is restored within 8 minutes, your bread maker will carry on the program where it left off.



## using the home made feature

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The Home Made feature allows you to create your very own bread making programs. A bread making program consists of 15 programmable steps. You can program each step and control precisely what your bread maker does.

Once you have created your own program it will stay in your bread maker's memory until you change it in some way (e.g. by reprogramming it).

We will use a granary bread recipe to show you how to program your own recipes. The table below shows what we will be setting for each of the 15 stages for our program. Note that stages where the values are set to 0 will be skipped over.

Step	Function	Value
1	Preheat time	5 mins
2	1st kneading cycle time	5 mins
3	Rest period time	3 mins
4	2nd kneading cycle time	20 mins
5	1st rise cycle time	0 mins
6	3rd kneading cycle time	0 mins
7	2nd rise cycle time	0 mins
8	4th kneading cycle time	0 mins
9	3rd rise cycle time	90 mins
10	Bake cycle time	40 mins
11	Warm cycle time	60 mins
12	1st rise cycle temperature	0°C
13	2nd rise cycle temperature	0°C
14	3rd rise cycle temperature	35°C
15	Bake cycle temperature	135°C

To enter this program:

1. Press the HOME MADE button once. Your bread maker will beep and the display will show 13 under MENU.
2. Press and hold the HOME MADE button until your bread maker beeps. You are now in program mode and at step 1 (preheat time). The step you are at in the program is shown on the left in the display. **◀ ▶** around the edge of the display will show the step's function.
3. Use the + or – buttons to enter 5 in the display. Maximum time you can enter is 60 minutes.

# using the home made feature

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4. Press the MENU button once to move on to step 2 (1st kneading cycle time). Use the + or – buttons to enter 5. Maximum time you can enter is 10 minutes.
5. Press the MENU button once to move on to step 3 (rest period time). Use the + or – buttons to enter 3. Maximum time you can enter is 30 minutes.
6. Press the MENU button once to move on to step 4 (2nd kneading cycle time). Use the + or – buttons to enter 20. Maximum time you can enter is 30 minutes.
7. Press the MENU button once to move on to step 5 (1st rise cycle time). Use the + or – buttons to enter 0. Maximum time you can enter is 90 minutes.
8. Press the MENU button once to move on to step 6 (3rd kneading cycle time). Use the + or – buttons to enter 0. Maximum time you can enter is 59 minutes.
9. Press the MENU button once to move on to step 7 (2nd rise cycle time). Use the + or – buttons to enter 0. Maximum time you can enter is 90 minutes.
10. Press the MENU button once to move on to step 8 (4th kneading cycle time). Use the + or – buttons to enter 0. Maximum time you can enter is 59 minutes.
11. Press the MENU button once to move on to step 9 (3rd rise cycle time). Use the + or – buttons to enter 90. Maximum time you can enter is 90 minutes.
12. Press the MENU button once to move on to step 10 (bake cycle time). Use the + or – buttons to enter 40. Maximum time you can enter is 90 minutes.
13. Press the MENU button once to move on to step 11 (warm cycle time). This is the keep warm period that your bread maker will automatically enter after your bread is made. Use the + or – buttons to enter 60. Maximum time you can enter is 60 minutes.
14. Press the MENU button once to move on to step 12 (1st rise cycle temperature). Here, we are going to enter the temperature for the 1st rise cycle (programmed at step 5). Our example program is set to 0 mins so use the + or – buttons to enter 0°C. The temperature range you can enter is from 20°C to 50°C.
15. Press the MENU button once to move on to step 13 (2nd rise cycle temperature). Enter the temperature for the 2nd rise cycle (programmed at step 7). Our example program is set to 0 mins so use the + or – buttons to enter 0°C. The temperature range you can enter is from 20°C to 50°C.
16. Press the MENU button once to move on to step 14 (3rd rise cycle temperature). Enter the temperature for the 3rd rise cycle (programmed at step 9). Use the + or – buttons to enter 35°C. The temperature range you can enter is from 20°C to 50°C.
17. Press the MENU button once to move on to step 15 (bake cycle temperature). Enter the temperature for the bake cycle (programmed at step 10). Use the + or – buttons to enter 135°C. The temperature range you can enter is from 70°C to 160°C in 5°C increments.
18. Press and hold the HOME MADE button until your bread maker beeps. Your program has now been entered into your bread maker's memory. To run your program, follow the instructions on page 10 and use the MENU button to select menu number 13 at step 6.



## Notes

You can use the MENU button during programming (and before you press the HOME MADE button at step 18) to step through and check each stage of your program.

If you want to change any step in your program before you have finished programming, use the MENU button to go to that step then make your change.

If you want to change any step in your program after it has been programmed, do the following:

1. Press the HOME MADE button once. Your bread maker will beep and the display will show 13 under MENU.
2. Press and hold the HOME MADE button until your bread maker beeps. You are now in program mode and at step 1 (preheat time).
3. Use the MENU button to go to step you want to change.
4. Use the + or – buttons to make your change.
5. When you have finished, press and hold the HOME MADE button until your bread maker beeps. Your new program has now been entered into your bread maker's memory.

The table below shows the ingredients for the granary bread program used in our example if you would like to try out your new programming skills!. We have also included a home made chutney recipe in the recipe section that you can program and try out too.

Granary Bread	
Menu (program) number	13 (Home Made)
Total cooking time	2:50
Water, tepid	275ml
Butter or margarine	25g
Salt	1½ tsp
Sugar	2 tsp
Granary bread flour	500g
Dried yeast	1½ tsp

## program times

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Menu (Program) Number	Description	MEDIUM (900g)		
		LIGHT	MEDIUM	DARK
1	White	3:25	3:30	3:35
2	White Fast Bake	-	-	-
3	Whole-wheat	3:55	4:00	4:05
4	Whole-wheat Fast Bake	-	-	-
5	Crusty White	4:05	4:10	4:20
6	Sweet Bread	3:15	3:19	3:23
7	Gluten Free	-	2:45	-

8	Cake	Total cooking time 1:30
9	Dough	Total processing time 1:30
10	Pasta Dough	Total processing time 0:14
11	Jam	Total cooking time 1:00
12	Extra Bake	Additional 10 minutes

This table shows the maximum cooking or processing times for each program.

Times are given in hours and minutes e.g. 3:35 is 3 hours and 35 minutes.

Timer delay is up to 15 hours.



LARGE (1.2kg)			X LARGE (1.4kg)			Keep warm	Timer Delay
LIGHT	MEDIUM	DARK	LIGHT	MEDIUM	DARK		
3:30	3:35	3:40	3:35	3:40	3:45	60 min	Yes
-	1:20	-	-	-	-	60 min	No
4:05	4:10	4:15	4:10	4:15	4:20	60 min	Yes
-	1:35	-	-	-	-	60 min	No
4:10	4:15	4:25	4:15	4:20	4:30	60 min	Yes
3:19	3:23	3:27	3:21	3:25	3:29	60 min	Yes
-	-	-	-	-	-	60 min	No

# hints and tips

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## General

If your bread isn't coming out the way you like, try changing the recipe slightly. Don't be afraid to experiment and before long you'll be baking perfect loaves each and every time.

Always add the ingredients in the order shown in the recipe. It's important to keep the yeast away from the liquids. Use the ingredients at room temperature (20° to 25°C). The temperature can affect yeast activity and will affect the quality of the bread.

## Important measuring tips

Each ingredient in the loaf of bread plays a specific role, so it is extremely important to measure the ingredients correctly to get the best results.

Always use the measuring spoon supplied with your bread maker. Never use household cutlery because they can vary greatly in size and will lead to the inaccurate measuring of ingredients.

Wherever possible we recommend weighing bulk ingredients such as flour on a kitchen scale. Other dry ingredients can be measured using the spoon and cup provided, and some butter wrappers provide weight guidelines.

## Liquids

Fill the spoon or cup provided to the level indicated. Check your cup measurements by placing the measuring cup on a flat surface and reading the measurement at eye level.

## Solid Fats

When using butter and margarine it is important to chop the ingredients into cubes before adding to the bread pan. Butter and margarine should be added at room temperature. Use unsalted butter or margarine.

## Add Ingredient Alert

If you are baking bread which requires the addition of other ingredients, such as dried fruit or nuts, a beep will sound at the appropriate point in the cycle. The add ingredient alert is only available on programs 1, 3, 6 and 9.

## Dry Ingredients

Use the spoon provided (don't use tableware spoons or cups). Put the dry ingredients loosely into the spoon and level off with a flat knife. This is particularly important with flour. Do not pack dry ingredients down into the spoon.



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## Freshness

Ensure all ingredients are fresh and used before the specified use-by-date. Avoid using perishable ingredients such as milk, yoghurt, eggs or cheese with the time delay function. Store dry ingredients in airtight containers, to prevent drying out.

## Slicing Bread

For best results, wait at least 10 minutes before slicing, as the bread needs time to cool. Place your loaf on its side and cut it with a sawing motion using a serrated bread knife. For easy and even slicing we recommend using a bread knife or electric knife.

## Freezing Bread

Make sure the bread has completely cooled. Slice and wrap the bread in plastic, before freezing.

## Toppings

Ingredients such as herbs, sesame seeds and chopped bacon can be added to the top of the bread during the baking stage. Open the lid of the Breadmaker, gently brush the top of the loaf with a little milk or egg yolk and sprinkle with topping (do not allow ingredients to fall outside the pan). Close the lid and allow baking to continue.

**This step needs to be done quickly to prevent the bread from sinking. The Breadmaker gets very hot during baking, always use caution to prevent injury.**

## Using Bread Improver

The use of Bread improver is recommended to achieve optimum results, but is not an essential ingredient. Bread improver will increase the gluten content of the flour mix. It will also influence the structure, size and texture of the bread, so that it does not collapse when baking.



## Yeast

Yeast is a vital ingredient when bread making, without it the bread will not rise. Your bread maker maintains the optimum temperature for the yeast to take effect, during the bread making process.

Only use dried yeast that is suitable for bread making machines.

Some yeast may require the use of a bread improver. A bread improver will provide additional gluten to the flour to produce a better loaf. If the weather is hot and humid, try reducing the amount of yeast by  $\frac{1}{4}$  of a teaspoon to prevent the dough from over-rising.

## Flour

In order for the bread to rise, the flour used has to have a sufficiently high protein content. We recommend the use of a good quality **strong** plain or bread flour.

## Liquids

When liquids are mixed with flour, gluten is formed. Gluten is necessary for the bread to rise. Most recipes use dried milk and water, but other liquids such as fresh milk and fruit juice can be used.

## Salt

In small amounts salt adds flavour and controls yeast action. Too much salt will inhibit the yeast and the bread will not rise properly.

When adding ingredients to the bread pan, yeast and salt should be kept separate.

Other ingredients used in bread making;

- Bread improver
- Dried fruit and nuts
- Fats (i.e. butter, margarine, oil)
- Sugar
- Dried powder milk
- Eggs



## Important note

If your bread isn't coming out the way you like, try changing the recipe slightly. Don't be afraid to experiment and before long you'll be baking perfect loaves each and every time.

Always place the ingredients into the bread pan in the order listed in the recipe. Keep the yeast away from the liquid and salt.

## Basic White Bread - Program 1

	MEDIUM	LARGE	X LARGE
Water (tepid)	330ml	400ml	470ml
Margarine	1½ tbsp	2 tbsp	3 tbsp
Salt	1 tsp	1½ tsp	2 tsp
Sugar	2 tbsp	2½ tbsp	3 tbsp
Dried milk powder	2 tbsp	2½ tbsp	3 tbsp
Strong white bread flour	525g	675g	900g
Dried yeast	1½ tsp	2 tsp	2½ tsp

## Multiseeded White Bread - Program 1

Water (tepid)	380ml
Olive oil	1½ tbsp
Salt	1½ tsp
Sugar	3 tsp
Dried milk powder	2 tbsp
Strong white bread flour	600g
Poppy seeds	3 tsp
Sesame seeds	3 tsp
Pumpkin seeds	3 tsp
Sunflower seeds	3 tsp
Dried yeast	1½ tsp

## Sundried Tomato and Parmesan bread - Program 1

Water (tepid)	310ml
Oil (from the sun dried tomatoes)	1½ tsp
Salt	1 tsp
Sugar	1 tbsp
Parmesan cheese (finely grated)	70g
Strong white bread flour	525g
Wholemeal bread flour	75g
Dried yeast	1 tsp
Sun dried tomatoes, drained and roughly chopped	70g

Add the sun dried tomatoes when your bread maker beeps (2:55)

## White Fast Bake Bread - Program 2

The fast bake programs require the water to be at a temperature between 45°C - 50°C.

Water	440ml
Oil	2 tbsp
Salt	1½ tsp
Dried milk powder	3 tbsp
Sugar	2½ tbsp
Strong white bread flour	600g
Dried yeast	4 tsp



## Whole-wheat Bread - Program 3

	MEDIUM	LARGE	X LARGE
Water (tepid)	380ml	410ml	530ml
Oil	2 tbsp	2 tbsp	3 tbsp
Salt	1 tsp	1½ tsp	2 tsp
Sugar	2 tbsp	2½ tbsp	3 tbsp
Dried milk powder	1½ tbsp	2 tbsp	2½ tbsp
Strong white bread flour	300g	350g	500g
Whole wheat bread flour	300g	350g	400g
Dried yeast	1 tsp	1¼ tsp	1½ tsp

## Whole-wheat Bread Fast Bake - Program 4

The fast bake programs require the water to be at a temperature between 45°C - 50°C.

Water	440ml
Vegetable oil	3 tbsp
Salt	1½ tsp
Sugar	2½ tbsp
Dried milk powder	3 tbsp
Whole wheat bread flour	300g
Strong white bread flour	300g
Dried yeast	4 tsp

## Crusty White Bread - Program 5

	MEDIUM	LARGE	X LARGE
Water (tepid)	300ml	375ml	410ml
Olive oil	1 tbsp	1½ tbsp	2 tbsp
Salt	1½ tsp	1½ tsp	2 tsp
Sugar	2 tbsp	2¼ tbsp	2½ tbsp
Strong white bread flour	400g	500g	600g
Plain white flour	55g	80g	80g
Dried yeast	1 tsp	1¼ tsp	1½ tsp

## Sweet Bread - Program 6

	Large Plain Brioche	Spicy Orange Brioche
Strong white bread flour	450g	450g
Salt	¾ tsp	½ tsp
Caster sugar	2 tbsp	55g
Butter	115g	150g
Eggs	3	3
Milk	150ml	3 tbsp
Vanilla extract	1 tsp	-
Dried yeast	1½ tsp	1½ tsp
Orange zest	-	1 tbsp
Mixed spice	-	1 tsp



## Fruit Loaf - Program 6

Water (tepid)	375ml
Margarine	2 tbsp
Strong white bread flour	440g
Dried milk powder	2 tbsp
Sugar	2½ tbsp
Salt	1½ tsp
Mixed spice	1½ tsp
Dried yeast	2 tsp
Dried fruit	110g

Add the mixed fruit when your bread maker beeps (2:45)

## Gluten Free - Program 7

Milk	310ml
Cider vinegar	1 tsp
Olive oil	6 tbsp
Eggs (medium, beaten)	2
Salt	1 tsp
Gluten free white bread flour	460g
Sugar	2 tbsp
Dried yeast	2 tsp

## Citrus Sponge Cake - Program 8

Butter, softened	200g
Caster sugar	200g
Eggs (medium, beaten)	4
Self raising flour	200g
Baking powder	1 tsp
Orange	1 (zest only)
Lemon	1 (zest only)

## Sticky Gingerbread Cake - Program 8

Demerara sugar	30g	Melt together and add to the pan
Butter	90g	
Golden syrup	60g	
Black treacle	90g	
Milk	180ml	
Eggs (medium, beaten)	1	
Plain flour	270g	Sieve together and add to the pan
Ground ginger	2½ tsp	
Baking powder	2 tsp	
Bicarbonate of soda	2 tsp	
Salt	½ tsp	



## Rich Fruit Cake - Program 8

In this recipe, the dry ingredients are mixed together in a bowl before adding to the bread pan, then the wet ingredients are added.

Eggs (medium, beaten)	4
Melted butter	100g
Vanilla/almond extract	A few drops
Mixed fruit	275g
Chopped dates	50g
Walnut pieces	50g
Halved glacé cherries	50g
Mixed spice	2 tsp
Dark brown soft sugar	100g
Plain flour	250g
Bicarbonate of soda	2 tsp
Orange	1 (zest only)

## Pizza Dough - Program 9

Water	200ml
Olive oil	2 tbsp
Caster sugar	1 tsp
Salt	1 tsp
Strong white bread flour	300g
Dried yeast	1 tsp

Place the prepared dough onto an oiled baking tray and top it with your favourite pizza toppings. Bake it in a preheated (220°C) oven for approximately 20 minutes until the cheese is melted and the crust is golden.

For dough balls, roll the dough into small balls and place them onto an oiled baking tray. Cook in the oven until golden. Serve with melted garlic butter for dipping.

## Garlic and Coriander Naan Bread - Program 9

Milk, warm	130ml
Olive oil	2 tbsp
Salt	1 tsp
Ground cumin	2 tsp
Ground coriander	2 tsp
Garlic	2 cloves, crushed
Strong plain white flour	300g
Dried yeast	1 tsp

Pre-heat the oven to 210°C. When the dough is ready, remove it from the bread pan.

Place it on a floured surface. Break it into quarters and roll it in to a flat circular shape, approximately 1 to 1 ½ cm in width. Lightly oil both sides and place it on a baking tray in the pre-heated oven for approximately 10 minutes until it is golden and puffed up.

Remove and keep warm in a clean tea-towel until all the dough is cooked.

## Pasta Dough - Program 10

Water	2 tbsp
Eggs (medium, beaten)	3
Olive oil	2 tbsp
Strong plain flour	1½ cups
Salt	½ tsp

## Wholewheat Pasta Dough - Program 10

Water	2 tbsp
Eggs (medium, beaten)	2
Olive oil	2 tbsp
Semolina	½ cups
Wholewheat bread flour	1 cup
Salt	½ tsp

Both of these doughs will last for two days in the refrigerator wrapped in oiled cling film. Alternatively, both doughs can be frozen.



## Strawberry Jam - Program 11

Strawberries, washed hulled and halved	300g
Jam sugar	260g
Lemon juice	2 tbsp

Our jam recipe uses jam sugar which is readily available in most good supermarkets. Jam sugar contains pectin which allows jams and jellies made using soft fruits to set successfully. Fruits lower in pectin include strawberries, raspberries, blackberries, elderberries, apricots, blueberries, cherries, pears, peaches, rhubarb and loganberries.

For fruits high in pectin such as blackcurrants, damsons, cranberries, plums, gooseberries, redcurrants, cooking apples, etc., use a preserving sugar. This type of sugar has larger crystals which create less froth, requires less stirring and produces a clearer set preserve.

Before making your jam, please ensure all jars and lids are thoroughly sterilised and dry. This will prolong the life of your jam or preserve. The high volume of sugar present in jam will also act as a preserving agent.

Jars can be easily sterilised in a dishwasher or in a hot oven.

Make sure that a clean knife is used each time you use your jam. Any butter or margarine on the knife you use to spread your jam will contaminate the jar and cause your jam to deteriorate faster.

## Chunky Tomato and Apple Chutney - Program 13 (Home Made)

Tomatoes, skinned and coarsely chopped	1kg
Apples, finely grated	2
Onion, finely chopped	1
Cider vinegar	150ml
Jam sugar	350g
Mixed raisins and sultanas	75g
Salt	1½ tsp
Ground black pepper	½ tsp
Mustard powder	½ tsp
Ground allspice	½ tsp
Ground cumin	½ tsp
Cayenne pepper	¼ tsp
Lemon juice	1 lemon

### Preparation method

1. Score a cross in each tomato and place them into boiling water for 4-5 mins until the skins begin to peel. Next, place in cold water, and leave them until they cool enough to handle. Peel then roughly chop the tomatoes and add them to bread pan.
2. Peel and core the apples. Finely grate them using food processor then add them to the bread pan.
3. Finely chop the onion using a food processor and add it to the bread pan.
4. Add the jam sugar and all the liquids, then add all the remaining ingredients to the bread pan.
5. Referring to the instructions on using the Home Made function on page 13, program your bread maker according to the table opposite.
6. When the program has finished put the chutney into sterilised jars, seal and store in a cool area until ready to use.



Step	Function	Value
1	Preheat time	15 mins
2	1st kneading cycle time	10 mins
3	Rest period time	5 mins
4	2nd kneading cycle time	5 mins
5	1st rise cycle time	0 mins
6	3rd kneading cycle time	0 mins
7	2nd rise cycle time	0 mins
8	4th kneading cycle time	0 mins
9	3rd rise cycle time	0 mins
10	Bake cycle time	90 mins
11	Warm cycle time	0 mins
12	1st rise cycle temperature	0°C
13	2nd rise cycle temperature	0°C
14	3rd rise cycle temperature	0°C
15	Bake cycle temperature	150°C

The total program running time is 2:05.



# troubleshooting

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## Dough does not rise enough

- Liquids are too hot (above 105°F/40°C).
- Inactive yeast or not enough yeast.
- Ingredients are too cold.
- Too much salt. Salt can be used to control the effect of the yeast within the dough. Too much salt may make the yeast inactive.
- Check brand and type of flour.

## Bread flops over sides of bread pan

- Too much dough.
- Bread has over-risen (reduce amount of yeast slightly).
- Not enough sugar.

## Crust pale in colour

- Not enough sugar.
- Adjust crust setting.

## Loaves spread out or lose shape instead of rising

- Dough too soft.

## Bread falls during bake cycle

- Bread over-risen (reduce amount of yeast slightly).

## Bread has coarse texture; crumbly

- Bread over-risen (reduce amount of yeast slightly).

## Bread has unusual aroma

- Stale ingredients used.
- Too much yeast.



## **Sticky bread which slices unevenly**

- Always use a serrated bread knife.
- Allow bread to cool longer before slicing.

## **Bread shape and height varies with each use**

- Ensure accurate measurement of ingredients.
- Room temperature and length of the timer cycle not constant.

## **The bread has a floured corner**

- Sometimes flour in the corner of the bread pan may not have been completely kneaded into the dough. Scrape it off with a wooden or plastic utensil.

## **The bread rises too high and comes into contact with the lid**

- Too much yeast/water or flour.
- Too little salt. Salt can be used to control the effect of the yeast. However too much salt may make the yeast inactive.

## **Bread is heavy and dense in texture**

- Too much flour.
- Not enough water or liquid.
- Check type and brand of flour.
- Check type of yeast.

## **Bread is not baked in center**

- Too much liquid.
- Not enough flour.
- Check type and brand of flour.



**⚠ Always ensure the bread maker is switched off, has cooled down and is unplugged from the mains supply before cleaning. Do not immerse the bread maker or power cord and plug in water or any other liquid.**

**Do not use abrasive cleaning materials (e.g. steel wool) or cleaning agents, to clean any part of this bread maker.**

## Exterior

- Wipe the body with a damp cloth and dry thoroughly.

## Interior

- After use, ensure the interior has cooled and use a damp cloth to wipe out any crumbs or flour. Note that it is normal for the inside area to become slightly discoloured during the lifetime of your bread maker.

## Bread pan

- Wipe the bread pan with a damp cloth, then dry thoroughly.
- If necessary fill the bread pan with warm, soapy water and leave it to soak for an hour. Rinse and dry thoroughly.
- Alternatively, wash the bread pan and kneading paddles in the dishwasher.

## Measuring cup and spoon

- To make cleaning easier, rinse the measuring spoon and cup in warm, soapy water immediately after use.



## connection to the mains supply

### **⚠ This appliance must be earthed.**

This appliance is fitted with either a moulded or rewirable BS1363, 13 amp plug. The fuse should be rated at 13 amps and be ASTA approved to BS1362.

If the fuse in a moulded plug needs to be changed, the fuse cover must be refitted. The appliance must not be used without the fuse cover fitted.

If the plug is unsuitable, it should be dismantled and removed from the supply cord and an appropriate plug fitted as detailed below. If you remove the plug it must not be connected to a 13 amp socket and the plug must be disposed of immediately.

The wires of the mains lead are coloured in accordance with the following code:

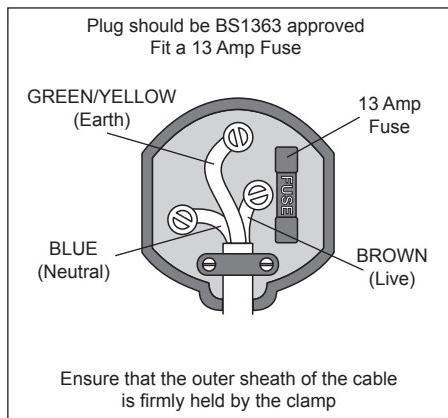
GREEN/YELLOW = EARTH      BLUE = NEUTRAL      BROWN = LIVE

The wire which is coloured GREEN/YELLOW must be connected to the terminal in your plug which is marked with an E or by the earth symbol (⏚) or coloured GREEN or GREEN /YELLOW.

The wire which is coloured BLUE must be connected to the terminal in your plug which is marked with the letter N or coloured BLACK.

The wire which is coloured BROWN must be connected to the terminal in your plug which is marked with the letter L or coloured RED.

If any other plug is used, a 13 amp fuse must be fitted either in the plug or adaptor or at the distributor board.





These appliances are built to the very highest of standards. There are no user serviceable parts. Follow these steps if the unit fails to operate:

1. Check the instructions have been followed correctly.
2. Check that the fuse has not blown.
3. Check that the mains supply is functional.

If the appliance will still not operate, return the appliance to the place it was purchased for a replacement. To return the appliance to the Customer Service Department, follow the steps below:

1. Pack it carefully (preferably in the original carton). Ensure the unit is clean.
2. Enclose your name and address and quote the model number on all correspondence.
3. Give the reason why you are returning it.
4. If within the guarantee period, state when and where it was purchased and include proof of purchase (e.g. till receipt).
5. Send it to our Customer Service Department at the address below:

**Customer Service Department**  
**Jarden Consumer Solutions (Europe) Limited**  
**Middleton Road**  
**Royton**  
**Oldham**  
**OL2 5LN, UK.**  
**Telephone: 0161 621 6900 Fax: 0161 626 0391**  
**e-mail: [info@pulse-uk.co.uk](mailto:info@pulse-uk.co.uk)**



Please keep your receipt as this will be required for any claims under this guarantee.

This appliance is guaranteed for 1 year after your purchase as described in this document.

During this guaranteed period, if in the unlikely event the appliance no longer functions due to a design or manufacturing fault, please take it back to the place of purchase, with your till receipt and a copy of this guarantee.

The rights and benefits under this guarantee are additional to your statutory rights, which are not affected by this guarantee. Only Jarden Consumer Solutions (Europe) Limited ("JCS (Europe)") has the right to change these terms.

JCS (Europe) undertakes within the guarantee period to repair or replace the appliance, or any part of appliance found to be not working properly free of charge provided that:

- you promptly notify the place of purchase or JCS (Europe) of the problem; and
- the appliance has not been altered in any way or subjected to damage, misuse, abuse, repair or alteration by a person other than a person authorised by JCS (Europe).

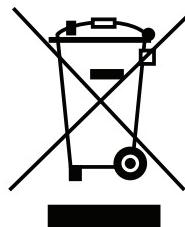
Faults that occur through, improper use, damage, abuse, use with incorrect voltage, acts of nature, events beyond the control of JCS (Europe), repair or alteration by a person other than a person authorised by JCS (Europe) or failure to follow instructions for use are not covered by this guarantee. Additionally, normal wear and tear, including, but not limited to, minor discolouration and scratches are not covered by this guarantee.

The rights under this guarantee shall only apply to the original purchaser and shall not extend to commercial or communal use.

If your appliance includes a country-specific guarantee or warranty insert please refer to the terms and conditions of such guarantee or warranty in place of this guarantee or contact your local authorized dealer for more information.

Waste electrical products should not be disposed of with Household waste. Please recycle where facilities exist. E-mail us at [enquiries.info@pulse-uk.co.uk](mailto:enquiries.info@pulse-uk.co.uk) for further recycling and WEEE information.

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UK









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